

BRUSSELS MUSSELS

FRESH OYSTERS

1 pcs. 3.5/5.5

With classic mignonette sauce and lemon

MUSSELS 0.5kg/1kg

Fresh mussels with Belgian fries or toasted bread. Choose the sauce of your preference:

- White wine, garlic and celery 13/18
- Belgian beer, cream, bacon and celery 13/18
- Chorizo, red curry, cream and celery 17/22
- Spicy green curry, coconut milk, wine and celery 17/22
- Tomato “Marinara” 15/20

COLD APPETIZERS

- Chicken liver “Pâté”

Covered with apricot-flavored melted butter, served with pickled onions and bread

7
- Matjes herring

With baby potatoes, beetroot mayonnaise, shallot onions and dill oil

10
- Yellowfin tuna tartare

Served with avocado, shiitake mushrooms, soy gel and sesame tuile

15
- Marbled seabass ceviche 🍴

With “Tiger milk”, mango chili pepper and coriander

15
- Argentinian beef carpaccio 🍴

With marinated Shiitake mushrooms, sun-dried tomatoes, capers, hard cheese and olive oil (or truffle oil)

18
- “Brussels Mussels” cheese platter

9
- Sharing snacks platter for two

Selection of cheeses, 18 months aged Spanish ham, dried sausage, green olives and orange Champagne jam

20
- Olives in sweet and sour sauce 🍴

6

HOT APPETIZERS

- Alaskan Cod

Crispy, wheat beer battered cod served with tartar sauce

10
- Prawns sauteed in white wine and garlic butter sauce

Served with toasted bread

12
- Fried calamaretti

With “Wasabi-mayo” sauce

14
- Cheese donuts

served with spicy chili-soy sauce

8
- “Flambée” thin pizza snack for two

With bacon, onion and sour cream sauce

9
- Double fried Belgian fries

With spicy-sweet and tartar sauces

5
- Edamame beans

With homemade butter and “Maldon” salt flakes

5

SOUPS

- Belgian “Waterzooi” soup

Boiled chicken bone broth with seafood and coconut milk

10
- Cold beetroot soup

Served with quail eggs and Belgian fries

7

SALADS

- Prawn salad 🍴

Served with avocado, cashew nuts, carrots and mango-chili dressing

13
- Fresh beetroot salad 🍴

With goat’s milk cheese, beetroot, strawberries, oranges, mango and pecans

13
- Burrata salad 🍴

Served with tomatoes, 18 months aged Spanish ham homemade pesto and pine nuts

15

MAIN COURSES

- Fried burrata 🍴

Served in Marinara sauce, with Kalamata olives, cedar nuts and herb pesto

14
- Free range stone bass fillet

Served with asparagus, mini fries and cream sauce with ginger

22
- Yellowfin tuna steak 🍴

Served with Jerusalem artichoke puree, roasted seasonal asparagus, pickled cauliflower, kumato tomatoes and and beer pickled grain mustard

25
- Grilled octopus

With grape tomatoes confit chorizo butter, red fish sauce and fried baby potatoes

25
- Signature “Brussels Mussels” pork ribs 🍴

Pork ribs cooked low and slow to allow smoke and heat gently penetrate meat. Served with Belgian fries and pickled vegetables

26
- Argentinian beef fillet, 200g

American ribeye, 300g

Veal loin with bone, 300g

Served with grilled vegetables, “Padrón” pepper, small “Princesse Amandine” fries and chimchuri sauce

35

45

28
- Belgian meatballs

Beef and pork meatballs served with potato puree and sauce of your choice:
 - Belgian beer, cream and bacon
 - Chorizo, red curry celery and cream
 - Tomato “Marinara”

12
- Vegan cauliflower steak 🍴 🍴

Served with edamame bean puree, kale salad and parsley-walnut “Gremolata”

14




BRUSSELS MUSSELS

DESSERTS		BEVERAGES	
Liege waffle		Freshly squeezed juice 250ml	4.5
• With powdered sugar	5	• Orange	
• Whipped cream	6	• Grapefruit	
• Salted caramel and ice cream	6	• Orange and grapefruit	
Dark beer “Panna Cotta”	6	Coffee	
Served with dried fruit and wheat beer compote		• Espresso	2.5
Warm Belgian beer chocolate dessert	6	• Black coffee / Coffee with milk	2.5/3
With Italian “Gelato” ice-cream		• Cappuccino	3.5
The “Colonel”	4	• Flat white	4
Citrus fruit sorbet served with splash of vodka to refresh palate and soul		• Latte	3.5
„Gelato“ Italian ice-cream	7	• All coffees can be served with plant-based milk	0.5
• With fruits		• All coffees can be made caffeine-free	
• With caramel and berries		Tea	2.5
		Natural Tea	3
		• Sea buckthorn	
		• Raspberry - bilberry with mint	
		CBD Lemonade, 400ml (Ask the waiter for details)	6
		Tropi Cooler, 750ml	8

BREAKFAST
VI-VII from 11⁰⁰ until 13⁰⁰

We also offer one of our mussels for breakfast.
Please ask our staff for more information.

Breakfast Mimoza	6	“Brussels mussels” sandwich with beef cheek	10
With freshly squeezed orange juice		Natural yeast bread, beef cheeks stewed in Belgian beer and baked with blue cheese, fennel and celery salad, Dutch sauce, pickled onions	
Egg’s “Benedict”	5	Curd fritters	8
Two poached eggs with Hollandaise sauce and toasted English muffin. You can also choose Hollandaise with truffles		Served with homemade jam and sour cream	
Scrambled eggs	8	Extras:	
Served on a toasted sourdough bread with mashed avocado and fresh vegetables		• Spanish ham	2.5
Toast with poached eggs and avocado	8	• Lightly smoked salmon	2.5
Toasted rye bread, poached eggs with curd cheese cream, tomatoes, homemade pesto, avocado and cashew nuts		• Avocado	2.5
		• Crispy bacon	2.5

 - spicy  - contains nuts  - suitable for vegans

Kindly inform our staff if you have any allergies or special requests.